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\* MONOGRAPH NO.: M4B

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**ITEM:** Brownie, Chocolate Covered

**NSN:** 8920-00-149-1076 **ITEM SPECIFICATION:** MIL-C-44072

**APPROXIMATE CALORIC VALUE:** 267-268 Kilocalories (PRIMARY)

**CHARACTERISTICS OF ITEM:** 

APPEARANCE: Cake part of brownie: Dense, dark brown with nuts throughout.

Chocolate: Smooth, glossy and wax-like.

ODOR: Chocolate, with slightly medicinal note.

FLAVOR: Semi-sweet, chocolate, nutty.

TEXTURE: Cake: Dense and nutty, semi-moist and chewy to moderately hard

and dry. Chocolate: Smooth, glassy or wax-like.

**DEFECTS LIKELY TO OCCUR:** 

APPEARANCE: Moderate blooming (whitening of the chocolate), mold spots on

surface and within cake portion of brownie.

ODOR: Strong medicinal (chocolate), rancid (nuts).

FLAVOR: Strong medicinal, soapy (rancid), bitter, musty strong nut flavor

(rancid nuts).

TEXTURE: Excessively dry, hard, and crumbly.

## APP A DPSCH 4155.2

**UNIQUE EXAMINATION/TEST PROCEDURES:** Break the brownie into at least three approximately equal sections and observe the interior surfaces of the cross sections for signs of insect infestation and mold. If mold is observed, check the package closely for tears, cuts or holes. If any are noted, score the package defect and note the mold in the narrative. When tasting the product, chew it thoroughly and expose it to all parts of the tongue for 45-60

seconds to enhance detection of soapiness of the chocolate and rancidity of the nuts if either are present. Taste at least two pieces of the brownie from different areas. This product is vacuum packaged. Inspect for "inadequate vacuum" by firmly grasping the edges of the package and attempt to pull or stretch the material away from the product for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released.

Gently attempt to move product within the pouch by pressing on the product's edge. If vacuum is inadequate to preserve and protect the product, the product will move easily within the pouch.

**SPECIAL NOTES:** The chocolate coating used for this item is a high temperature type so it has a waxy mouth feel. It is also vitamin fortified, so a slight medicinal taste and odor may be present and will increase with age. This flavor should be scored as a defect in the same manner as any other flavor/odor defect.